

## ALTO ADIGE VALLE ISARCO PINOT GRIGIO DOC

A full-bodied, elegant white wine. Yellowish-green to straw yellow in color. A soft scent of honey, pears, and bananas. Powerful and nutty



Cultivation zone:	Bressanone valley basin
Elevation:	600 - 700 m
Soil type:	Permeable moraine deposits composed of mica schist, para gneiss and quartzite
Aspect:	South, south-east, south-west
Grape variety:	Pinot Grigio
Training method:	Guyot
Vines per hectare:	6.000 – 7.000
Yield per hectare:	70 hl
Vinification:	3/4 of the must ferments and ages in stainless steel tanks, 1/4 in 30 hl oak casks
Fermentation temp.:	17° - 19° C
Maturation period:	6 months
Serving temp.:	8° - 10° C
Ageing potential:	6 years

### Analytical data for the 2020

Alcohol:	13,00% vol
Acidity:	5,70 g/l
Sugar-free extract:	21,70 g/l
Residual sugar:	1,20 g/l

### Vintage report 2020:

After a snowy winter, bud break started quite early. Already on April 10, on the sunny sites around the monastery, we saw the first shoots. Thanks to mild spring weather, there were no problems with frost. During the summer the conditions were good as well, with normal temperatures and average rainfall. There were no extreme weather event and so harvest started about 10 days early on September 14th. Unfortunately, the autumn was a little bit rainy and therefore the diurnal temperature shift was less extreme than usual. In order to get healthy grapes, the harvest dates were brought forward and so harvest was already completed by mid-October.

The wines of the 2020 vintage are delicate, fresh and fruity with moderate alcohol and an appealing acidity. Similar to the 2019 vintage.



vivat crescat floreat

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